

YOU'RE THE FIRST LINE OF FOOD DEFENSE

Here's what you can do:

DEFEND THE BUFFET

Keep an eye on the buffet and the customers that are using it.

EMPLOYEE HUDDLE

Attend the staff meeting before every shift so you know who's working.

FOOD INSPECTION

Look out for open boxes and unsealed food. Tell your manager about it.

EXAMINE DELIVERY ID

Verify the ID of all delivery people.

NCESSARY UNIFORM

Always wear your required uniform and name badge while working.

STORE YOUR STUFF

Keep all of your personal belongings in a locker or designated area.

ENCASE CHEMICALS

Keep all chemicals in proper storage and out of the way of food.



South Carolina Department of Health
and Environmental Control

www.scdhec.gov/food

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